AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of the Claims:

Claims 1-13. (Canceled).

Claim 14. (Currently Amended): A method for producing a tea beverage comprising the steps of:

(a) grinding a tea raw material with a stone mortar to obtain a powdered tea having a particle size of 1-100 μm;

(b) adding water to the powdered tea and subjecting the powdered tea to further grinding;

(c) removing not less than about 50% of the particles of about 1 μm or more in diameter from the powdered tea to obtain a ground tea dispersion ~~without adding an antioxidant prior to removing the particles~~; and

(d) blending the ground tea dispersion with a tea extract to produce said tea beverage.

Claim 15. (Previously Presented): The method of claim 14, wherein the grinding of step (b) is carried out using a high pressure homogenizer.

Claim 16. (Previously Presented): The method of claim 15, wherein the high pressure homogenizer is operated in a pressure range from about 10 MPa to about 15 MPa.

Claim 17. (Previously Presented): The method of claim 14, wherein about 5 to about 50 parts by weight of water is added to 1 part by weight of the powdered tea in step (b).

Claim 18. (Previously Presented): The method of claim 14, wherein step (c) is carried out by centrifugation.

Claim 19. (Previously Presented): The method of claim 14, wherein the blending ratio between the ground tea dispersion and the tea extract is from about 1:1 to about 1:10 by weight in step (d).

Claim 20. (Previously Presented): A tea beverage produced by the method of claim 14.

Claim 21. (Previously Presented): The tea beverage of claim 20, wherein the tea beverage has a turbidity of about 0.05 to about 0.15 at 680 nm absorbance.

Claim 22. (Currently Amended): A method for producing a tea beverage comprising the steps of:

(a) grinding a tea raw material with a stone mortar to obtain a powdered tea having a particle size of 1-100 μm;

(b) adding a tea extract to the obtained powdered tea and subjecting the powdered tea to further grinding; and

(c) removing not less than about 50% of the particles of about 1 μm or more in diameter from the powdered tea ~~without adding an antioxidant prior to removing the particles~~ to produce a powdered tea containing extract to be used in said tea beverage.

Claim 23. (Previously Presented): The method of claim 22, wherein the grinding of step (b) is carried out by using a high pressure homogenizer.

Claim 24. (Previously Presented): The method of claim 23, wherein the high pressure homogenizer is operated in a pressure range from about 10 MPa to about 15 MPa.

Claim 25. (Previously Presented): The method of claim 22, wherein step (c) is carried out by centrifugation.

Claim 26. (Previously Presented): The method of claim 22, wherein about 5 to about 50 parts by weight of the tea extract is added to 1 part by weight of the powdered tea in step (b).

Claim 27. (Previously Presented): A tea beverage produced by the method of claim 22.

Claim 28. (Currently Amended): The tea beverage of claim [[22]] 27, wherein the tea beverage has a turbidity of about 0.05 to about 0.15 at 680 nm absorbance.